

**AMENDMENTS TO THE CLAIMS**

1. **(Currently Amended)** A body taste improver for foods hardly containing fat or oil comprising at least one decomposed substance of an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more double bonds, or an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, ~~and~~/or an ester thereof obtained by oxidation via heating.

2. **(Currently Amended)** A body taste improver for foods hardly containing fat or oil comprising an extract of at least one decomposed substance of an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more double bonds, or an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, ~~and~~/or an ester thereof obtained by oxidation via heating.

3. **(Currently Amended)** A body taste improver for foods hardly containing fat or oil consisting of decomposed substances of fat and oil composition comprising an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more double bonds, or an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, ~~and~~/or an ester thereof obtained by oxidation via heating in an amount of 1% by weight or more.

4. **(Currently Amended)** A body taste improver for foods hardly containing fat or oil consisting of an extract of decomposed substances of fat and oil composition comprising an n-6

long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more double bonds, or an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, and/or an ester thereof obtained by oxidation via heating in an amount of 1% by weight or more.

5. **(Currently Amended)** A body taste improver according to any one of Claims 1 – 4, wherein the long-chain highly unsaturated fatty acid is arachidonic acid or  $\gamma$ -linolenic acid.

6. **(Previously Presented)** A body taste improver according to Claim 1, wherein the decomposed substances or extract thereof comprises an aldehyde having 10- 15 carbon atoms.

7. **(Original)** A body taste improver according to Claim 6, wherein the decomposed substances or extract thereof comprises an aldehyde having two or more of double bonds.

8. **(Original)** A body taste improver according to Claim 6 or 7, which comprises 2,4,7-tridecatrienal.

9. **(Currently Amended)** A body taste improver according to Claim 1, wherein the n-6 long-chain highly unsaturated fatty acid is not derived from animal fat and oil.

10. **(Previously Presented)** A food comprising a body taste improver according to Claim 1.

11. (NEW) The body taste improver according to claim 2 or claim 4, wherein the extract is vacuum steam distillate, water-extract or hydrous ethanol-extract.
12. (NEW) A method for improving body taste comprising adding to a food that hardly contains fat or oil the body taste improver according to any one of claims 1-4.
13. (NEW) The method according to claim 12, wherein the food is selected from the group consisting of Japanese-style clear soup, soybean soup, consommé and Chinese-style soup.
14. (NEW) A body taste improver according to any one of claims 1-4, wherein the food is selected from the group consisting of Japanese-style clear soup, soybean soup, consommé and Chinese-style soup.